

The claims defining the invention are as follows:

- Sub A1
1. A breakfast cereal biscuit comprising grain wherein said grain includes waxy grain in an amount of at least 20% by weight of total grain content.
 2. A breakfast cereal biscuit as claimed in claim 1 wherein the grain has been hydrated and cooked either sequentially or simultaneously or both, rolled into flakes, and either agglomerated and toasted into a desired biscuit shape, or toasted and agglomerated into a desired biscuit shape.
 3. A breakfast cereal biscuit as claimed in either claim 1 or claim 2 which additionally comprises any one or more of other grain or grain products, nuts, fruits, fruit juice, nutritional supplements, flavours, colours, salt, sweeteners and/or stabilizers.
 4. A breakfast cereal biscuit as claimed in any one of claims 1 to 3 wherein said waxy grain is selected from the group consisting of barley, corn, wheat, rice and sorghum.
 5. A breakfast cereal biscuit as claimed in claim 4 wherein said waxy grain is barley.
 6. A breakfast cereal biscuit as claimed in either claim 4 or claim 5 wherein said waxy grain comprises at least 50% by weight of total grain content.
 7. A breakfast cereal biscuit as claimed in either claim 4 or claim 5 wherein said waxy grain comprises at least 90% by weight of total grain content.
 8. A breakfast cereal biscuit as claimed in either claim 4 or claim 5 wherein said waxy grain comprises 100% by weight of total grain content.
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- 47 16. A process as claimed in either claim 14 or claim 15 wherein said waxy grain comprises at least 75% by weight of total grain content.

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17. A process as claimed in either claim 14 or claim 15 wherein said waxy grain comprises at least 90% by weight of total grain content.
18. A process as claimed in either claim 14 or claim 15 wherein said waxy grain comprises 100% by weight of total grain content.
19. A process as claimed in any one of claims 15 to 18 wherein said barley is hydrated to a moisture content of up to 30% w/w.
20. A process as claimed in claim 19 wherein said barley is hydrated to a moisture content from 24 to 29% w/w.
21. A process as claimed in claim 20 wherein said barley is hydrated to a moisture content of about 29% w/w.
22. A breakfast cereal biscuit prepared by a process of any one of claims 12 to 21.
23. A breakfast cereal biscuit and a process for its production substantially as hereinbefore described with reference to the examples (excluding the comparative examples).

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Sub A5
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